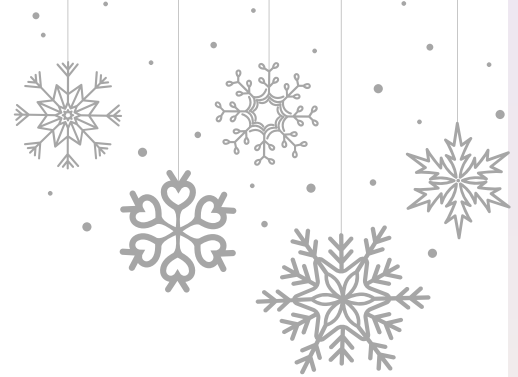


# Schneeflocken

Makes 32 cookies

## Ingredients:

8 ½ Tbsp (125g) unsalted butter soft  
1 cup (125g) cornstarch  
½ cup (60g) All-Purpose flour  
½ cup (50g) powdered sugar  
2 tsp Vanilla Extract



## Instructions:

1. In a large mixing bowl mix butter, cornstarch, flour, powdered sugar, and Vanilla and mix until a smooth dough forms.
2. Roll into a 1" roll and cut into 32 pieces.
3. Roll each piece into balls and place on a parchment-covered cookie sheet.
4. Preheat your oven to 350°F (180°C).
5. Press with a fork and place on a parchment-covered cookie sheet.
6. Bake for 10-12 minutes.
7. Once the cookies have cooled, dust them with powdered sugar.
8. Let the cookies cool completely before storing them in an airtight container for up to 2 months.

